

# **Dutch Oven Recipes**

## **Dutch Oven Sticky Rolls**

- 1 Package Frozen Bread Dough
- 1-Pint Heavy Whipping Cream
- ½ Cup Brown Sugar
- Brown Sugar/Cinnamon Mix

Thaw frozen bread dough overnight. Butter the bottom of an 8” Dutch oven well. Combine heavy whipping cream and ½ cup of brown sugar and pour into the greased Dutch oven. Place brown sugar and cinnamon mix in a shallow bowl and roll each chunk of bread dough into the mix. Place the bread dough in the Dutch oven layering but not too high as the bread dough will rise a lot in the oven. Bake for 20 minutes with 11 coals on the top and 5 coals on the bottom.

## **Cola Chicken**

- 4-5 Chicken Breasts
- Sliced Onions
- 1 Cup Ketchup
- 1 Can Cola
- 2 Tbs. Cornstarch
- ¼ Cup Water

Put the Dutch oven over coals and place 2 tablespoons of oil in the bottom. Put all your chicken and onions in the hot oil and brown on all sides. Once browned pour the cola over the chicken, holding close to the pan when you pour so that the pop doesn’t fizz too much. Put the lid on and place coals on top. Cook at 325 degrees for about 15 minutes or until the chicken is cooked through.

### **Fizzy Cobbler**

- Pie Filling (apple, cherry, or your choice)
- 1 Box Cake Mix (ex. yellow or white for apple, chocolate for cherry)
- ½ Can Pop (ex. 7-up for white cakes, cola for dark cakes)
- 1 Tbs. Cinnamon or Powdered Sugar (depending on cake used)

Pour the pie filling in the bottom of your Dutch oven. Sprinkle the cake mix over the top of the filling, but do not stir. Pour the soda over the top of the cake mix and with a fork, mix it gently being careful not to mix it with the pie filling below. Sprinkle the cinnamon on top. Cook at 325 degrees for 45 minutes.

**\*\*This is a Boy Scout recipe that is very easy to do. There are lots of great Dutch Oven recipes for beginners found on Boy Scout pages.**